



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

P & H Mart LLC
Kwik Pantry
9104 W Brown Deer Rd
Milwaukee, WI

7/8/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
2-401.11	Open employee beverage noted on top of prep table. Employees may only drink from covered beverage containers (cover with straw or twist top).	7/22/2010
3-306.11	Non-food grade containers are being used to store food (Sterlite shoe boxes, etc.) Use only food grade containers for storage.	7/22/2010
3-501.16	The temperature of the cheesecake inside the True cooler measured at 49 degrees F. Cold hold all potentially hazardous foods at 41 degrees F or below. Repair or adjust cooler to maintain proper temperature. Note: ice buildup noted inside unit as well.	7/22/2010
4-501.11	The True dessert cooler is in direct contact with the floor (set on top of cardboard). Remove the cardboard and elevate the unit so that it is at least 6 inches off the floor. You need to be able to clean underneath the unit.	7/22/2010
4-501.115	Warewashing sink is not set up correctly. Proper set up flow from left to right is (Prewash-handwashing sink, Wash(soapy water), Rinse(clear water) and in the final sink, Sanitizer(100 ppm bleach or 200 ppm Quat). The final step is to air dry on the sanitizing compartment drainboard.	7/22/2010



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

6-501.111

Some fruit flies noted in the deli area. Eliminate all evidence of pests and provide effective pest control.

7/22/2010

Notes:

NOTES:

1. Discard the broken blue ice scoop in the ice processing room.
2. Label the bottle of oil on the food prep table.

On 7/8/2010, I served these orders upon P & H Mart LLC by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature